OWNER'S MANUAL

SLIMLINE MULTIFUNCTION EYE LEVEL OVENS

600 MGSE
DBO 454

600 MGE
DBO 457

NOTE
THE CLOCK / TIMER MUST BE SET TO ENABLE THE OVEN TO WORK

www.defy.co.za
Part Number 068 518

DEFY

You can rely on Defy. To simplify

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Introduction

Congratulations on the purchase of this quality appliance.
We trust that you will enjoy many years of trouble free use.

Please read these instructions carefully before using the appliance.
This manual will provide you with information on how to operate and care for your appliance in order that you gain the maximum benefit from it.

Unpacking

- Remove all packing from the oven cavity and position the accessories.
- Ensure that packaging material is disposed of in a responsible manner and that plastic bags are cut up to prevent children playing with them and accidentally suffocating.
- If the appliance is damaged in any way, do not use it. Report the damage to your dealer, who will take the necessary corrective action.

Owner's responsibility

Since the following are not factory faults, they are the owner's responsibility.

- Damage to exterior finish.
- Breakage of glass and other components.
- Replacement of the light bulb.
- Damage through improper use or installation of the appliance.
- Damage caused by moving the appliance.

Cupboard design

- Your Defy oven is designed to give you years of trouble free service, however it is important that it be correctly installed.
- Cooking appliances generate considerable heat. The layout and materials of the mounting cabinet should take account of the characteristics of the oven.
- Surfaces immediately adjacent to the oven should be able to withstand temperatures of up to 100°C without delaminating or discolouring.
- Overhanging doors above the oven may be subjected to heat as well as condensation if very moist foods are being cooked.

Electrical installation

This appliance must be earthed and the manufacturer and the seller do not accept responsibility for any damage due to incorrect installation or electrical connection.

This appliance should not be connected through an earth leakage system. Refer to S.A.N.S.10142
Support the oven in front of the aperture and make the electrical connection before installing. This will ensure enough cable length for subsequent servicing.

Connection to the power supply

The connection must be carried out by a licensed electrician, who will ensure that the oven is correctly connected and safely earthed. The rated current is printed on the serial number label attached to the oven side trim.
The appliance must be connected to the mains through a double pole isolating switch which has a minimum clearance between the contacts of 3 mm. in both poles.
A means for disconnection must be provided in the fixed wiring.

Safety advice

This section contains safety instructions that will help you avoid risk of injury and damage. All warranties will become void if you do not follow these instructions.

General safety

- **This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.**
- **Children should be supervised to ensure that they do not play with the appliance.**
- Connect the appliance to an earthed outlet/line protected by a fuse of suitable capacity. Have the earth installation made by a qualified electrician. Our company shall not be liable for any problems arising due to the appliance not being earthed in accordance with the local regulations.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similar qualified persons in order to avoid a hazard.
- Do not operate the appliance if it is defective or has any visible damage.
- Do not carry out any repairs or modifications on the appliance.
- Never wash down the appliance with water! There is the risk of electric shock!
- Never use the appliance when your judgment or coordination is impaired by the use of alcohol and/or drugs.
- The appliance must be disconnected from the mains during installation, maintenance, cleaning and repair procedures.
- Be careful when using alcoholic drinks in your dishes. Alcohol evaporates at high temperatures and may cause a fire since it can ignite when it comes into contact with hot surfaces.
- Do not heat closed tins and glass jars in the oven. The pressure that would build up in the tin/jar may cause it to burst.

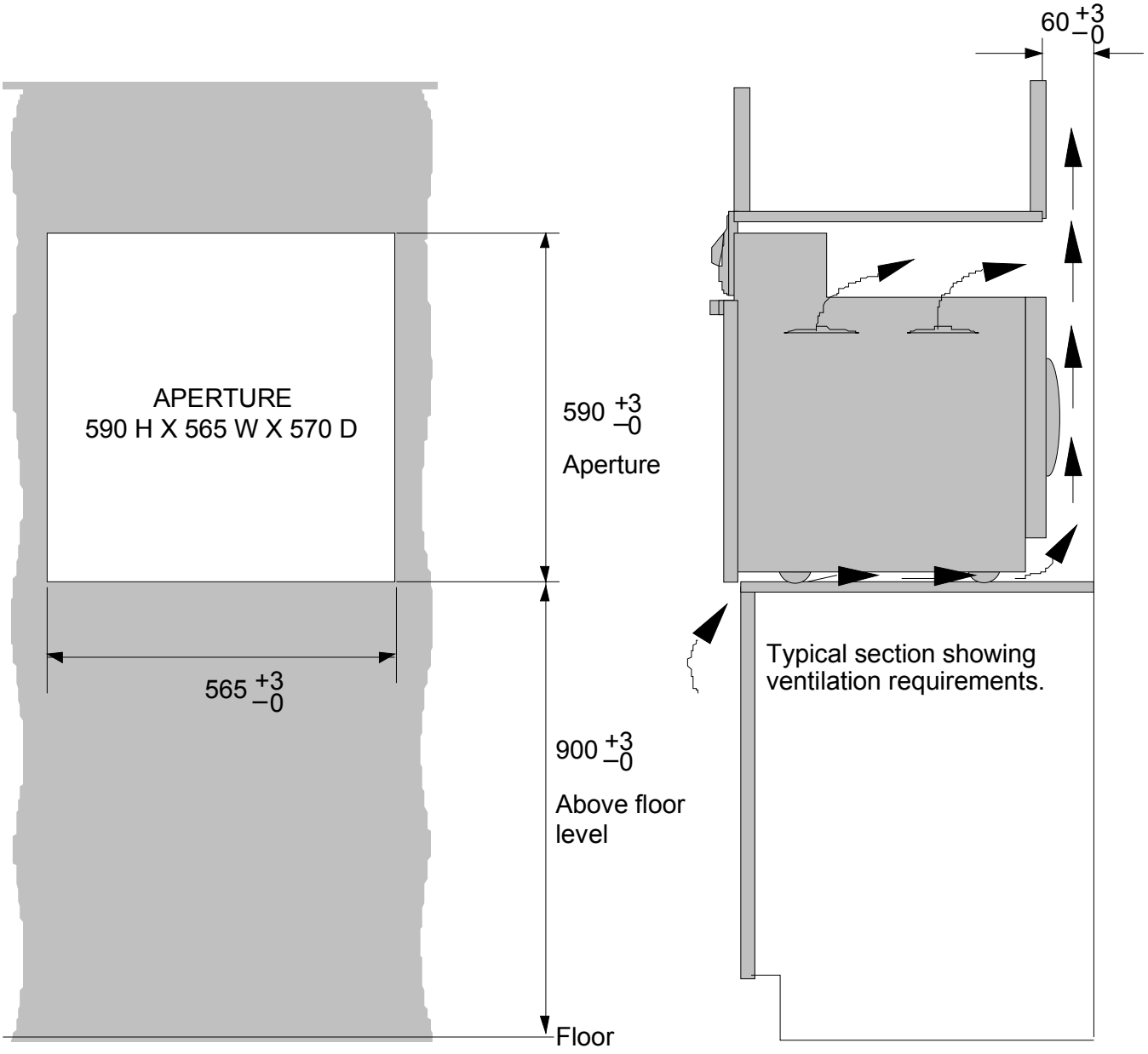
	Figures in this manual are schematic and may not match your appliance exactly.
	DANGER Risk of scalding by hot steam! Take care when opening the oven door as steam may escape.

- Do not place baking trays, dishes or aluminium foil directly onto the bottom of the oven. The heat accumulation might damage the bottom of the oven.
- Keep all ventilation slots clear of obstructions.
- The appliance may be hot when it is in use. Never touch the hot burners, inner sections of the oven or heaters etc.
- Always use heat resistant oven gloves when putting in or removing dishes from the hot oven.
- Do not use the appliance with the front door glass removed or cracked.
- The rear surface of the oven gets hot when it is in use. Make sure that the electrical connection does not come into contact with the rear surface as connections may get damaged.
- Do not trap the mains cable between the oven door and frame and do not route it over hot surfaces as the cable insulation may melt and cause a fire as a result of a short circuit.
- Make sure that the function knobs are switched off after every use.
- When using gas, ensure that the room is well ventilated.
- Always keep children and infirm persons away from the appliance when it is in use.
- Only use the appliance for preparing food.
- Use a deep pan, large enough to cover the appropriate burner.
- Always dry food thoroughly before placing it in hot oil or fat. Frozen food in particular will spit and splatter if added too quickly.
- Never fill the pan more than one third full of fat or oil.
- Never heat fat or fry with a lid on the pan.
- Do not fry too much food at once. This lowers the temperature of the oil or fat and results in fatty foods.
- Do not leave hot fat or oil unattended. If overheating occurs, these could catch fire.
- Do not store flammable items in the oven.
- Always keep the oven door gasket clean.

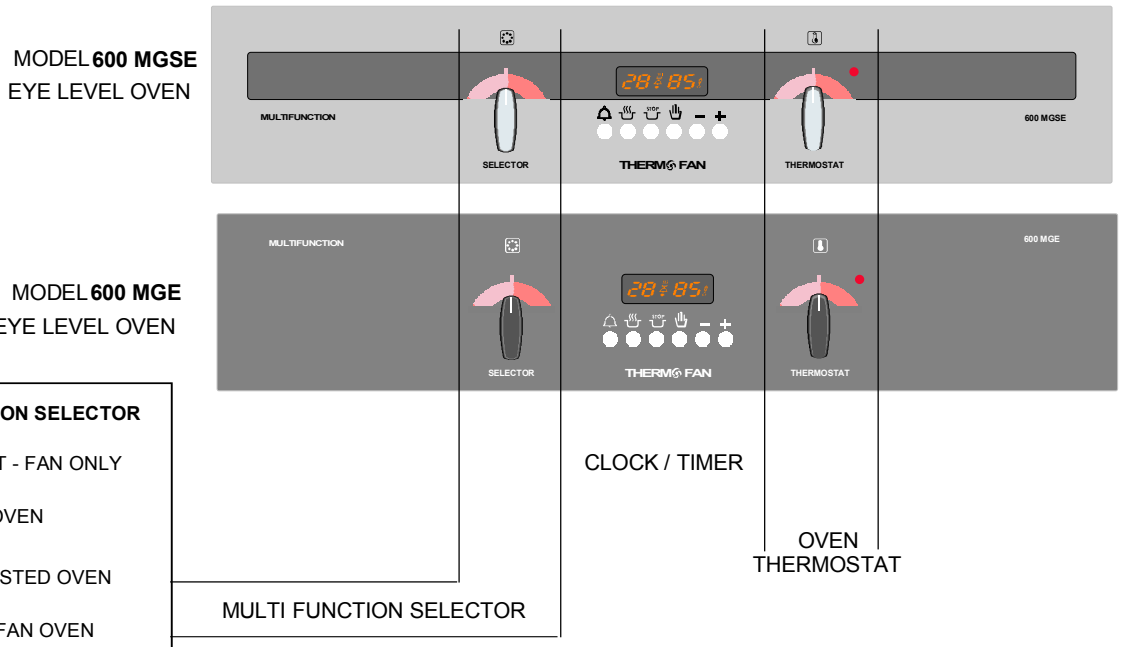
	WARNING Hot surfaces may cause burns! Do not touch the hot surfaces of the appliance. Use oven gloves. Keep children away from the appliance.
	DANGER Risk of fire by overheated oil! When heating oil, do not leave it unattended. Never try to extinguish a fire with water! When oil has caught fire, immediately cover the pot or pan with a lid. Switch off the hob if safe to do so and phone the fire service.

Installation.

- Insert the oven into the cupboard.
- Open the door to expose the fixing holes in the side trims.
- Secure the oven by 4 countersunk screws (fasteners are not supplied).



The Control Panel.



The oven thermostat is marked at 70°C. When set to this position the oven may be used to keep food warm.

Automatic oven timer / clock.

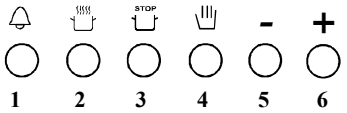
Button Functions

1 = MINUTE MINDER
2 = COOKING PERIOD
3 = STOP TIME
4 = MANUAL CONTROL
5 = SUBTRACT
6 = ADD

Setting the time of day

- When the power is first connected (or after a power failure), the clock display will flash **00.00**.
- To set the clock, press buttons **1** and **2** and hold them down.
- Press button **5** or **6** until the correct time of day is displayed.
- Release the buttons. The clock is now set.
- Please note that the clock has a 24 hour display.
- For example 3.00 PM will be displayed as 15.00.

Minute minder



- Suppose that you wish to time the boiling of a 5 minute egg.
- First boil the water.
- Press and hold button **1**. The display will show **00.00.**
- Press button **6** until the display shows **00.05.**
- Release the buttons and place the egg in the boiling water. The display will again show the time of day.
- After 5 minutes the timer will emit an electronic tone which lasts for about one minute
- (2 beeps every 2 seconds). To cancel the tone, press any of the buttons.

Note:

- During the operation of the minute minder, the remaining time may be displayed by pushing button **1.**
- The minute minder can be used simultaneously and independent of any automatic control programme.
- The display will always revert to the time of day after any program has been set.

Switching the oven on and off automatically (Autobake)

Autobake is intended for dishes such as roasts and casseroles. These are not affected by a waiting period in a cold oven.

- Prepare your meal and place it in the oven.
- Set the **cooking period** required by pressing buttons **2** and **6** until the desired period is displayed.
- Set the **stop time** by pushing buttons **3** and **6** until the desired stop time is displayed.
- Release the buttons and the clock will again display the time of day.
- The word **AUTO** will light up on the clock display.
- Set the **multifunction selector** where applicable to the desired cooking function.
- Now set the **oven thermostat** to the desired temperature setting.

The automatic control will switch the oven on and the symbol will light up in the clock display.

Cooking will commence at the selected temperature and for the selected cooking period. The oven will automatically switch off at the selected stop time and emit an electronic tone for about one minute (4 beeps every 2 seconds).To cancel the tone, press any of the buttons.

- The word **AUTO** will flash until button **4** is pressed and **manual** control is restored.
- Return the **multifunction** selector to the **OFF** position.
- The oven **thermostat** must be turned to the **OFF** position in an anti-clockwise direction.

It is not advisable to use the Autobake function for cooking periods that are less than 60 minutes

Switching the oven off automatically

Suppose you have to go out and you will not be back in time to switch off a meal already cooking in the oven and requiring another 40 minutes before it is done. Proceed as follows:

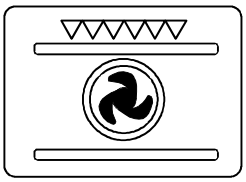
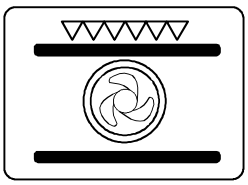
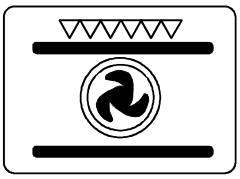
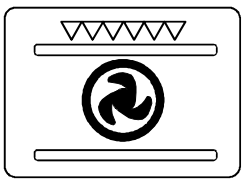
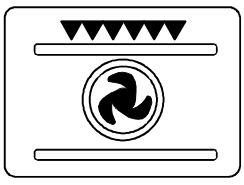
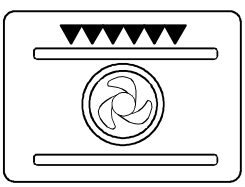
- Press and hold button **2**. The clock will display **00.00**.
- Press button **6** until the clock displays **00.40**.
- Release the buttons and the clock will again display the time of day and the word **AUTO** will light up in the display.
- After 40 minutes the oven will switch off automatically and emit an electronic tone for about one minute. (4 beeps every 3 seconds)
- The word **AUTO** will flash until button **4** is pressed and manual control is restored.
- The oven thermostat must be turned to the **OFF** position in an anti-clockwise direction.

Important

If the Automatic start and or stop functions are not required, the clock must be set to manual mode. Unless this is done, the oven will not work. Press button 4.

Multifunction oven

The Defy multifunction oven features 6 distinct cooking functions. (described below) These functions may be selected by turning the multifunction selector knob until the required function symbol is displayed at the top of the knob bezel.

Symbol	Function	Element selection
	1 Defrosting Only the fan is used. No heat is generated. • In this mode the fan at the back of the oven will circulate air at room temperature, substantially reducing the defrosting period required for frozen food.	
	2 Static Oven The bottom and top heat elements are used • Use the static oven mode for traditional baking and roasting.	
	3 Fan Assisted Oven The fan plus the bottom and top heat elements are used • Use the fan assisted oven mode for traditional baking and roasting where a more even heat distribution is required.	
	4 Thermofan Oven The fan plus the element surrounding the fan is used • Registered by Defy in 1978, Thermofan cooking differs from conventional cooking in that it uses the principle of forced convection within the oven. • The advantages are: • **Both baking trays may be used at the same time.** • **Different dishes can be cooked simultaneously without flavour or aroma transfer. Hence fish, meat and cakes can be baked at the same time.** • **The oven door may be opened any time for inspection purposes without risk.**	
	5 Turbo Grill The fan plus the grill element are used • This mode is recommended to reduce shrinkage when grilling meat or fish.	
	6 Grill Only the grill element is used • This mode is recommended for conventional grilling such as toasted cheese sandwitches.	

Multifunction oven– Operation

WARNING: Under no circumstances should the bottom bake element be covered with aluminium foil. Nor should a pan or tray be positioned directly above the bake element.

Doing so would reflect the heat from the bake element downwards. Heat to the oven would be restricted and overheating of the space below the element would result in damage to the oven enamel.

1 Fan only Used for defrosting

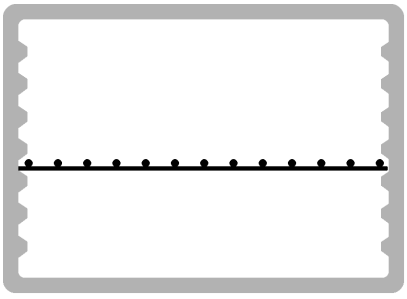
- Set the **multifunction** knob to **fan only**. In this mode the fan at the back of the oven will circulate air at room temperature, substantially reducing the defrosting period required for frozen food.

2 Static Oven Used for traditional baking

- **Use the wire shelf only.** Remove the baking trays during baking in static mode as they are to be used for Thermofan baking only.
- Set the **multifunction selector** to **static oven** and the **oven thermostat** to the required temperature. The indicator light will glow and remain on until the oven has reached the selected temperature.
- When the indicator light switches off, the food should be placed in the oven.
- During cooking the indicator light will cycle on and off as the oven thermostat maintains the selected temperature.
- After completion, return the **multifunction selector** and the **oven thermostat** to the **OFF** position in an anti-clockwise direction.

Baking guide

- Bake on a wire shelf only. The recommended position is shown on the right.
- Place the food halfway between the back of the oven and the door.
- Do not open the oven door until at least two thirds of the baking time has elapsed.

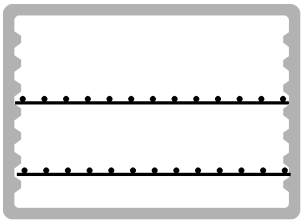


3 Fan assisted oven For traditional baking & even heat distribution

- **Use the wire shelves only.** Remove the baking trays during fan assisted mode as they are to be used for Thermofan baking only.
- Set the **multifunction selector** to **fan assisted oven** and the **oven thermostat** to the required temperature. The indicator light will glow and remain on until the oven has reached the selected temperature.
- No preheating is necessary and the food can be placed in the oven immediately.
- During cooking the indicator light will cycle on and off as the oven thermostat maintains the selected temperature.
- After completion, return the **multifunction selector** and the **oven thermostat** to the **OFF** position in an anticlockwise direction.

Baking guide

- Cooking / baking is done at slightly lower temperatures than in the static mode.
- Baking may be done on two wire shelves simultaneously.
- The recommended shelf positions are shown on the right.
- Place the food halfway between the back of the oven and the door.
- Do not open the oven door until at least half of the baking time has elapsed.



4 Thermofan oven

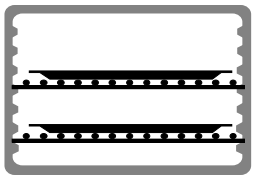
Registered by Defy in 1978, **Thermofan** cooking differs from conventional cooking in that it uses the principle of forced convection within the oven. The advantages are:

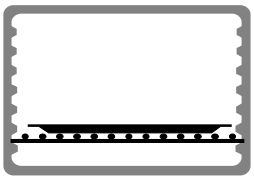
1. All the trays may be used at the same time.
2. Different dishes can be cooked simultaneously without flavour or aroma transfer. Hence fish, meat and cakes can be baked at the same time.
3. The oven door may be opened any time for inspection purposes without risking a flop.
4. By circulating hot air around the food, spit-roast chickens may be done without using a rotisserie.
5. Cooking is done at slightly lower temperatures, saving electricity and reducing splatter.

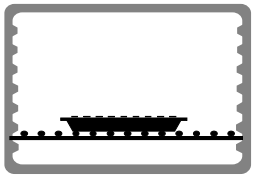
Baking

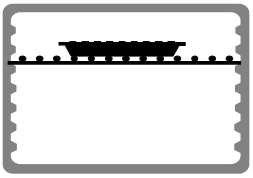
- **Thermofan** ovens are supplied with two baking trays and two wire shelves to support the trays. The position of the shelves will be determined by the size of the items to be baked. Ideally, unused trays and shelves should be left in position to optimise airflow in the oven. If desired, an additional tray and shelf may be purchased from the nearest Defy Parts Centre so that baking may be done on three trays simultaneously.
- Set the **multifunction selector** to **Thermofan oven** and the **oven thermostat** to the required temperature.
- The indicator light will glow and remain on until the oven has reached the selected temperature. When the indicator light switches off, the food should be placed in the oven. During baking the indicator light will cycle on and off as the oven thermostat maintains the selected temperature.
- After completion, return the **multifunction selector** and the **oven thermostat** to the **OFF** position in an anti-clockwise direction.

Recommended shelf positions


T/F BAKING


T/F BAKING


T/F ROASTING


TURBO & NORMAL GRILLING

Baking guide

- **Thermofan** baking may be done on one or two baking trays depending on volume.
- **Large items**: One or two cake tins may be placed as shown and as close to the door as possible. If one tin is used , it should be placed centrally left to right .
- **Small items:** The entire area of each tray may be utilised. Avoid any time delays between positioning the two trays.
- All ovens extract a certain amount of moisture from the food being cooked. The greater capacity of the **Thermofan oven** allows more food to be cooked and thus more moisture may be released. This is normal and is not detrimental to the food or the oven.

Caution: Thermofan baking relies on good contact between the bottom of the cake tin and the oven tray. Do not use spring form baking tins with a raised bottom. The lack of contact will cause the bottom of the cake to be underdone. These tins may be used on a wire shelf where no insulating air space is created.

5 Turbo grilling. For meat and fish

- **The oven door must remain closed when Turbo grilling.**
- Use only a wire shelf when grilling as the intense heat could warp the baking trays.
- Turbo grilling is most suitable for meat as drying out and shrinkage will be reduced.
- Set the **multifunction knob** to **turbo grill**.
- Set the **oven thermostat** to the **grill position.**
- Pre-heat the grill element for about 5 minutes
- Place the food on the grid/roast pan and place this on the wire shelf near to the grill element.
- Monitor the grilling process to avoid burning the food.
- Care must be taken not to touch the grill element while handling food in the oven. If necessary, partially withdraw the shelf to improve access.
- After completion, return the **multifunction selector** and the **oven thermostat** to the **OFF** position in an anticlockwise direction.

WARNING:
ACCESSIBLE PARTS BECOME HOT DURING BAKING AND GRILLING.
ALWAYS USE OVEN GLOVES WHEN HANDLING FOOD IN THE OVEN
AND KEEP CHILDREN WELL AWAY FROM THE PRODUCT WHEN IT IS IN USE.

6 Conventional grilling.

- **The oven door must remain partially open (about 80mm.) when grilling.**
- Use only a wire shelf when grilling as the intense heat could warp the baking tray.
- Set the **multifunction knob** to **conventional grill.**
- Set the **oven thermostat** to the **grill position.**
- Operating instructions are otherwise the same as those for turbo grilling mentioned previously.

NOTE
THE OVEN DOOR SHOULD REMAIN CLOSED WHEN TURBO GRILLING AND REMAIN PARTIALLY OPEN WHEN USING CONVENTIONAL GRILL.

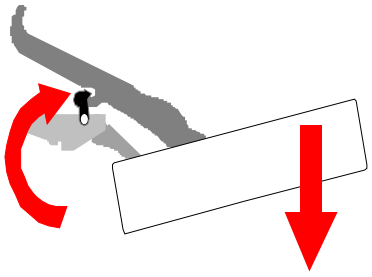
NOTE
THE CONTROL PANEL COOLING FAN PROTECTS THE CONTROLS FROM EXCESSIVE HEAT WHILE THE OVEN IS WORKING AND WILL CONTINUE TO OPERATE FOR ABOUT 20-35 MINUTES AFTER THE OVEN IS SWITCHED OFF

WARNING: Under no circumstances should the bake element be covered with aluminium foil. Nor should a pan or tray be positioned directly above the bake element.
Doing so would reflect the heat from the bake element downwards. Heat to the oven would be restricted and overheating of the space below the element would result in damage to the oven enamel.

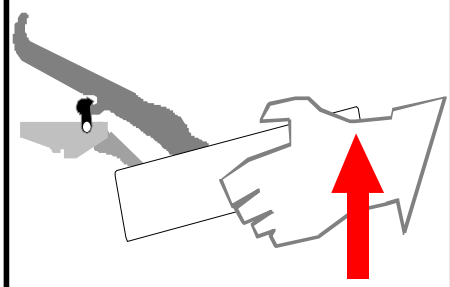
Maintenance.

Lift-off oven door.

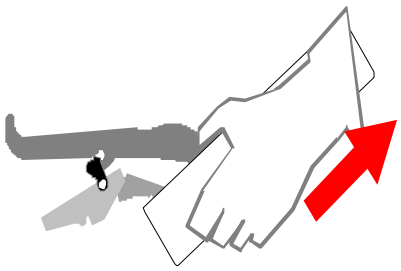
The oven door may be removed to improve oven access during cleaning.



Open the door fully and flip the retainer clasps up and over the hooks on the upper hinge arms



Grasp the door on both sides near the hinges. Maintain upward pressure on the door to prevent the clasps from disengaging



Lift the door upwards and outwards until it is free of the hinge housing.

After cleaning, refit the door in reverse order.

Oven light

The oven light is switched on by the **multifunction selector** switch and switches off when the knob is returned to **0**.

To replace a faulty light bulb, proceed as follows.

- Switch off the power at the wall switch to avoid the possibility of electric shock.
- Remove the light cover by unscrewing it in an anti-clockwise direction.
- Unscrew the faulty bulb and fit a new 25 watt bulb rated for 300°C.
- Refit the light cover.

Cleaning

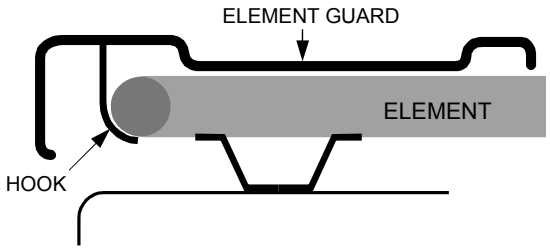
Switch off the electrical power supply before cleaning any part of the oven.

General cleaning.

- Wipe down cabinet, door, control knobs, trims and handles with a hot soapy cloth.
- Use only liquid household cleaners and avoid abrasive powders, scouring pads and caustic cleaners.
- Rinse and wipe down with a clean cloth.
- **Do not use a steam cleaner.**

C**leaning the oven.**

- Open the oven door and allow the oven to cool down.
- Clean the oven with a damp, hot soapy cloth. Do not use a steam cleaner.
- It may be necessary to soak burnt soils with a liquid cleaner to soften them before scrubbing them with a nylon brush or scouring sponge.
- Heavy soils on the bottom of the oven may require overnight soaking under a sponge liberally sprinkled with household ammonia. The soil can then be removed the following morning by washing normally.
- Do not use metal objects or steel wool to clean the oven.
- For your convenience, the shelves and the bake element guard may be removed to improve access.
- After cleaning fit the bake element guard into the guard clips. (see diagram)
- **Note: For both safety and performance reasons the oven should not be operated without the oven element guard in place.**



Care guide for stainless steel. For 600MGSE model

Stainless steel is not adversely affected by normal household use but because of it's reputation for durability, it is sometimes assumed to be indestructible, and therefore subjected to misuse or even abuse. Care should be taken to avoid such 'abnormal use'.

Cleaning materials

DO USE

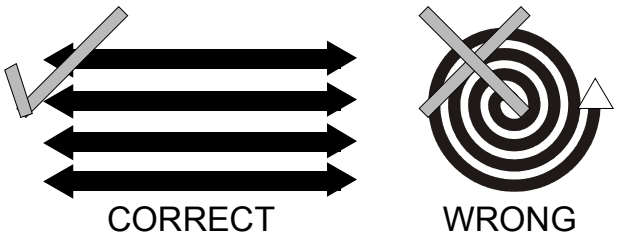
- A soft cloth or synthetic sponge.
- Soap, or a mild household detergent.
- Diluted ammonia in warm water.
- A nylon bristle brush.
- Cleaners labelled "Suitable for stainless steel".

DO NOT USE

- Acids.
- Coarse abrasive cleaning powders.
- Metallic scourers, steel wool or metal scrapers.
- Wire brushes or emery paper.
- So called 'silver cleaners'.
- Kitchen scourers/foam pads.

Cleaning procedure

- Frequent cleaning is recommended rather than an occasional aggressive clean.
- Routine cleaning will preserve the corrosion resistance and appearance of the stainless steel for many years.
- Clean the stainless steel as often as necessary (i.e. when noticeably dull or dirty) and use the simplest cleaning method that will effectively do the job.
- Use clean water, or a mild detergent solution applied with a soft cloth or sponge. Rinse well and wipe dry.



ALWAYS WIPE IN THE DIRECTION OF THE BRUSHED TEXTURE ON THE STAINLESS STEEL

CONDITION	ACTION	NOTES AND COMMENTS
Requires routine cleaning.	Mild detergent solution applied with soft sponge or cloth. Rinse and wipe dry.	If possible use warm to hand -hot water. A 5% addition of ammonia is beneficial.
Finger prints.	Pre-treat finger marks with alcohol or an organic solvent. Follow immediately with routine cleaning.	Minimize re-occurrence by applying a wax or silicone based household polish to the clean dry surface.
	Wipe with a little baby oil and a soft lint free cloth. Buff to shine.	Apply whenever necessary.
Stubborn stains and Discolouration.	Use a little Ceran cleaning paste. (available from Defy Service Centres). Rinse and dry.	Repeat several times rather than resorting to a single aggressive cleaning method.
Grease and fat splatter.	Wipe off excess with a soft cloth or paper towel. Use a water borne degreasing agent (dishwashing liquid). Follow up by routine cleaning.	
Scratches on the brushed finish.	For slight scratches, use a nylon pad loaded with an iron-free abrasive polishing compound. Follow the direction of the original texture. Follow up with routine cleaning. For deep scratches use a coarser abrasive initially and follow up as for light scratches.	Deep scratches will be difficult to remove completely. Do not use steel wool or metal scourers unless they are made from stainless steel.

IT MUST BE APPRECIATED THAT SOME OF THE SUGGESTED PROCEDURES WILL ALTER THE SURFACE APPEARANCE OF THE TREATED AREA. THEY SHOULD THEREFORE BE APPLIED WITH DUE CONSIDERATION AND CARE.

Problem check.

Do not attempt any repairs yourself.
Before calling a service technician to assist with a problem, please check:

- The mains distribution board for tripped circuit breakers.
- That the wall switch is on.
- Remember that you may be charged for a service call even during the warranty period if the fault is due to or caused by any of the above.

If you have followed the instructions and still have a problem, contact the nearest Defy Technical Support Centre. They will be able to advise you on any aspect of the product or send a qualified technician to repair it.

OVER THE YEARS, DEFY'S SERVICE CENTRES HAVE IDENTIFIED THIS LIST OF DO'S AND DON'TS AS BEING IMPORTANT FOR CUSTOMER SATISFACTION AND SAFETY. PLEASE READ IT AND FAMILIARISE YOURSELF WITH ITS CONTENTS.

Do

- Clean your appliance regularly. This will prolong it's good looks and enhance hygiene levels.
- Use flat bottomed pots and pans when cooking on the hotplates. This will maximise efficiency and reduce electricity costs.
- Keep children well away from the cooking appliance. Explain the dangers to them. Being safety conscious is being safe, not sorry.
- Supervise the cooking process. Overcooked or spoiled food is wasteful.
- Leave about a 40mm. air gap between baking tins and the oven walls. Adequate air circulation is important for good baking results.
- Get into the habit of wearing oven gloves when handling utensils in a hot oven. This will help to avoid accidental burns.
- Partly slide out the oven shelf before removing hot dishes from the oven. This will prevent accidental contact with the hot oven sides.

Don't

- Use pots which are smaller than the hotplate diameter. This wastes electricity and allows the pot handles to overheat.
- Leave the appliance unattended especially when grilling. This is good practice and avoids accidents.
- Use abrasive cleaning materials. They will scratch surfaces and fascia graphics.
- Allow fat splashes to dry and bake onto the stove/oven surface before cleaning them. It is easier to clean spills while they are still slightly warm and soft.
- Put baking tins on the floor of the oven. This will prevent heat circulation and spoil baking results.
- Use the appliance to heat the home. Neither the hotplates nor the oven were designed for this purpose and damage could occur.
- Allow pot handles to overhang the front of the appliance. Children might be tempted to grab them with harmful consequences.

Defy Service Centres

BLOEMFONTEIN
160 Long Street, Hilton,
Bloemfontein 9301.
Tel. 051 400 3900
Bloemfontein.Service@defy.co.za

CAPE TOWN
5A Marconi Rd.
Montague Gardens, 7441.
Tel. 021 526 3000
CapeTown.Service@defy.co.za

DURBAN
35 Intersite Avenue,
Umgeni Business Park, Durban 4051.
Tel. 031 268 3300
Durban.Service@defy.co.za

EAST LONDON
16 Bowls Rd. Arcadia,
East London 5201.
Tel. 043 743 7100
EastLondon.Service@defy.co.za

JOHANNESBURG
Commercial Head Office,
Administration, Distribution, National Groups,
Tel. Sales, Contracts and Credit.
Cnr. Mimetes & Kruger Sts. Denver ext.12
Johannesburg. 2094.
Tel. 011 621 0200 or 011 621 0300
Gauteng.Service@defy.co.za

POLOKWANE
87 Nelson Mandela Drive.
Superbia 0699.
Tel. 0152 92 1166 / 7 / 8 / 9.
Polokwane.Service@defy.co.za

PORT ELIZABETH
112 Patterson Road,
North End, Port Elizabeth 6001.
Tel. 041 401 6400
PortElizabeth.Service@defy.co.za

PRETORIA.
Block A1 Old Mutual Industrial Park.
Cnr. D.F.Malan Drive & Moot Str.
Hermanstad. 0082.
Tel. 012 377 8300
Pretoria.Service@defy.co.za

**OTHER AREAS ARE SERVICED BY OVER 200 AUTHORISED AGENTS.
FOR FURTHER DETAILS PLEASE CONSULT THE NEAREST REGIONAL
DEFY TECHNICAL SUPPORT CENTRE**

Warranty

This certificate is issued by DEFY APPLIANCES (PTY) LIMITED manufacturers of Defy and Ocean products, hereinafter the Company, to the original purchaser only, of the appliance described on the certificate and shall constitute the only warranty given in respect of this appliance.

The Company warrants to the original purchaser that for a period of TWO YEARS from date of purchase the appliance is free from defect under normal domestic use, both in workmanship and material, subject to the following conditions.

1. Repair or replacement of any part of this appliance, found by the Company to be defective, shall be at the election of the Company. The Company reserves the right to effect such service through any of its Service Divisions or Authorised Service Dealers. The cost of such service shall be borne by the Company in full, provided that the appliance is located no further than 50 km from a Company Service Centre or an Authorised Service Dealer. Where the appliance is located beyond the 50 km radius, the purchaser shall be liable for the standard travelling charges, as determined by the Company.
CARRY IN SERVICE Microwave ovens, Compact cookers and small appliances are repaired in our service centres and are not collected from the customers home. Faulty units should be delivered to the purchasing dealer or to the nearest Company Service Centre for warranty repairs.

2. Rusted or corroded plates, vitreous enamelware, fuses and lamps are specifically excluded from these warranties. It is an express condition of these warranties that the purchaser takes due care and attention in the use and maintenance of the appliance. Abuse, misuse in conflict with operating instructions, connection to incorrect voltages and subjection to commercial use shall release the Company from its obligations.

3. This warranty shall become void and cease to operate if the appliance is dismantled by, or any repairs to the appliance are effected by any persons not duly authorised by the Company, or if substitute parts not approved by the Company are used in the appliance, or if the serial number of the appliance is removed.

4. The Company shall not be responsible for damages resulting from fire, flood, civil disturbances or any Act of God. The Company shall not, in terms of these warranties be responsible nor held liable for any consequential loss or damage of any kind caused by or due to the failure or malfunction of the appliance.

5. The Company shall not be responsible for transportation or other costs other than those incurred within the provisions of Point 1 of this Certificate.

6. These warranties shall not apply to the appliance if it is purchased or used beyond the borders of the Republic of South Africa, Namibia, Botswana, Swaziland and Lesotho.

7. Where service is requested under warranty and no fault or defect can be found by the Company, all costs incurred will be for the purchaser's account.

8. This Certificate as well as your invoice will serve as proof of purchase. For the purpose of warranty, it will be essential to produce this Certificate and invoice. Failure to do so, will render the purchaser liable for service costs.

KEEP THIS CERTIFICATE AND SALES INVOICE AS PROOF OF PURCHASE FOR WARRANTY PURPOSES.

Defy Slimline 600 MGSE and 600 MGE
Multifunction Eye level Ovens

Multifunction.	A choice of six cooking modes.
Defrost.	Speeds up defrosting.
Conventional cooking.	Traditional top and bottom elements.
Fan assisted cooking.	Allows traditional baking on two shelves.
Thermofan cooking.	Excellent for bulk baking. No flavour transfer and saves electricity.
Conventional cooking and grilling.	Traditional baking and grilling at its best.
Turbo grill.	Superior grilling. Reduces splatter.
Stainless steel or all glass cosmetics.	Modern and hard wearing.
Removable door.	Allows improved access for cleaning purposes.
Automatic oven timer.	Start time, cooking time, minute minder and time of day.
Illuminated displays.	Easy to read and comprehend.
Roast pan and wire rack.	Accessories for cooking convenience.

DEFY

You can rely on Defy. To simplify

The Manufacturer strives for continuous improvements. For this reason, the text and illustrations in this book are subject to change without notice.

PART NO. 068 518